

Nestlé Morsels  
presents

# *Sweet Celebrations!*



*Sweet Celebrations!* is overflowing with impressive, delicious desserts and treats. You will find recipes for any occasion, from a formal dinner to an afternoon brunch, or to just satisfy a sweet tooth.

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Whatever the season, whatever the reason, celebrate! And remember the Nestlé® morsels!



Nestlé Morsels  
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# Sweet Celebrations!

For Nestlé, involvement in scratch baking began over 50 years ago. It all started when the Toll House® cookie was discovered by a country inn proprietress, Ruth Wakefield, while experimenting with pieces of a Nestlé® semi-sweet chocolate bar in a Colonial cookie recipe. Now owned by Nestlé, the Toll House® cookie recipe has become America's favorite! In 1939, to provide convenience to Toll House® cookie bakers, Nestlé offered little pieces of chocolate in ready-to-use packages, thus the very first semi-sweet real chocolate morsels were introduced. Since then, we have brought to consumers the highest quality of baking pieces in different flavors and sizes.



**Nestlé® Toll House® Morsels:** The rich, creamy taste of real semi-sweet chocolate...they've made the Nestlé® Toll House® cookie America's favorite.



**Nestlé® Little Bits:** The delicious taste of real semi-sweet chocolate in a small size—a special addition to any dessert.



**Nestlé® Peanut Butter Morsels:** A burst of smooth, creamy peanut butter taste in every bite.



**Nestlé® Butterscotch Morsels:** The luscious butterscotch flavor makes all your desserts a delicious delight.



**Nestlé® Milk Chocolate Morsels:** The sweet rich flavor of real milk chocolate is a special treat to all ages.

Our baking products are at the heart of the mouthwatering desserts contained in this book. Every recipe has been tested and approved by the Nestlé Kitchens, experts on baking and chocolate. We hope you enjoy these wonderful treats as much as we enjoy sharing them. From Nestlé...*Sweet Celebrations!*

Nestlé® Toll House® Semi-Sweet Chocolate Morsels, Nestlé® Milk Chocolate Morsels, Nestlé® Butterscotch Flavored Morsels, Nestlé® Peanut Butter Morsels, Nestlé® Little Bits, and Nestlé® Choco-Bake® Unsweetened Baking Chocolate Flavor are registered trademarks of The Nestlé Company, Inc. \*

**Mocha Almond Torte**  
(recipe on page 29)

*The recipes in Sweet Celebrations! have been tested in the Better Homes and Gardens® Test Kitchen. This means that each recipe is practical and reliable, and meets our high standards of taste appeal.*



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# Beyond pumpkin pie

Delight family and friends with luscious alternatives to traditional holiday favorites. Serve *Mocha Cheesecake Pie* (page 4), one of the mouthwatering desserts in this chapter.



# Beyond pumpkin pie

## Mocha Cheesecake Pies

*Picture-pretty with piped ribbons of chocolate; shown on pages 2 and 3—*

Preparation time: 30 minutes

- Two 12½-oz. pkgs. cheesecake mix
- 3 cups milk
- 2 measuring tablespoons Nescafé® Classic Blend® Instant Coffee
- Two 3-oz. pkgs. cream cheese, cubed
- One 12-oz. pkg. (2 cups) Nestlé Little Bits, divided
- 2 measuring tablespoons vegetable shortening

Prepare crumb crusts from cheesecake mixes according to package directions. Divide mixture evenly between two 9-inch pie plates; press mixture into bottoms and up sides of plates. Chill.

In large measuring cup, combine milk and Nescafé, stirring to dissolve coffee. In large bowl, beat cream cheese until fluffy. Gradually add milk mixture, beating until smooth. Add cheesecake filling mixes; beat until thick and smooth. Stir in  $1\frac{1}{2}$  cups of the Little Bits. Pour filling into chilled crusts. Combine over hot (not boiling) water, the remaining  $\frac{1}{2}$  cup Little Bits and shortening; stir until melted. Pipe or drizzle half the mixture over each pie. Chill at least 1 hour. Makes: two 9-inch pies.

To freeze: Wrap in moisture-and-vaporproof wrap; place in freezer. To serve, thaw several hours or overnight in refrigerator.

## Butterscotch Cream Pie

*Surprisingly simple—just the right touch after a holiday meal—*

Preparation time: 30 minutes

- One 6-oz. pkg. (1 cup) Nestlé Butterscotch Flavored Morsels
- One 3¼-oz. pkg. instant vanilla pudding mix
- 1 cup sour cream
- 1 cup milk
- One prepared 9-inch graham cracker crust
- 1 cup heavy cream
- 1 measuring tablespoon confectioners' sugar

Melt morsels over hot (not boiling) water; stir until smooth.\* Remove from heat. In small bowl, combine instant pudding mix, sour cream and milk; beat well. Beat in melted morsels. Pour filling into prepared pie crust. Chill at least 1 hour. Whip cream and confectioners' sugar until stiff peaks form. Spread over pie, swirling to make peaks. Chill until serving time. Makes: one 9-inch pie.

\*To melt morsels in the microwave oven: Place Nestlé Toll House Semi-Sweet Chocolate Morsels, Nestlé Milk Chocolate Morsels, Nestlé Peanut Butter Morsels or Nestlé Butterscotch Flavored Morsels in a dry glass measuring cup. Microwave on High for 1 minute for every 1 cup of morsels; stir. Microwave on High 1 minute more; stir until smooth.

## Black Bottom Pecan Pie

*An ingenious combination of favorite flavors—chocolate and pecan—*

Preparation time: about 30 minutes

- 4 eggs
- $\frac{3}{4}$  cup dark corn syrup
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  cup butter, melted
- 4 measuring tablespoons rum, divided (optional)
- 1 measuring teaspoon vanilla extract
- $\frac{1}{2}$  measuring teaspoon salt
- $\frac{1}{2}$  cups pecan halves
- One 6-oz. pkg. (1 cup) Nestlé Toll House Semi-Sweet Chocolate Morsels, divided
- One 9-inch unbaked pie shell
- 1 cup heavy cream

Preheat oven to 350°F. Lightly beat together eggs, corn syrup, sugar, butter, 3 *tablespoons* of rum, vanilla and salt. *Do not overbeat*. Stir in pecan halves and  $\frac{1}{2}$  *cup* morsels; pour into pie shell. Cover edges with foil. Bake at: 350°F. Time: 25 minutes. Remove foil. Bake 20 to 25 minutes more or until knife inserted in center comes out clean. Cool, then chill. Melt remaining  $\frac{1}{2}$  *cup* morsels over hot (not boiling) water; stir until smooth. Cool. Whip cream and remaining 1 *tablespoon* rum until soft peaks form; gently fold in melted morsels. Serve with pie. Store pie and whipped cream in refrigerator. Makes: one 9-inch pie.

## Peanut Cloud Pie

*An unexpected chiffon-style pie —*

Preparation time: 1 hour

Coconut Crust:

- $\frac{1}{4}$  cup butter
- Two  $3\frac{1}{2}$ -oz. cans ( $2\frac{2}{3}$  cups) shredded coconut
- One 12-oz. pkg. (2 cups) Nestlé Peanut Butter Morsels, divided

Peanut Cloud Filling:

- $1\frac{1}{2}$  cups Nestlé Peanut Butter Morsels, reserved from 12-oz. pkg.
- $\frac{2}{3}$  cup sugar, divided
- 1 envelope unflavored gelatin
- 1 cup milk
- 2 eggs, separated
- $\frac{1}{8}$  measuring teaspoon salt
- 1 cup heavy cream

Crust: In skillet, melt butter. Add coconut; stir until lightly toasted. Add  $\frac{1}{2}$  *cup* morsels, mixing until melted. Press mixture into well-greased 9-inch pie plate. Chill.

Filling: Melt morsels over hot (not boiling) water; stir until smooth. Set aside. In saucepan, combine  $\frac{1}{3}$  *cup* sugar and gelatin. Add milk, egg yolks and salt. Cook and stir to dissolve sugar and gelatin; remove from heat. Stir in morsels; mix well. Transfer to bowl; place in ice bath 3-4 minutes or until slightly thickened. Beat egg whites and remaining  $\frac{1}{3}$  *cup* sugar until stiff peaks form. Whip cream; fold into gelatin mixture with beaten egg whites. Pour into Crust. Chill. Makes: one 9-inch pie.

# Beyond pumpkin pie

## Chocolate-Nutmeg Cake Roll

*An elegant cake roll—*

Preparation time: 1½ hours

Chocolate Sponge Cake:

- One 12-oz. pkg. (2 cups)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels, divided  
½ cup all-purpose flour  
1 measuring teaspoon  
baking powder  
¼ measuring teaspoon salt  
4 eggs, separated  
½ measuring teaspoon  
vanilla extract  
½ cup sugar, divided  
Confectioners' sugar  
Chocolate Leaves  
(recipe below)

Chocolate-Nutmeg Filling:

- 1 envelope unflavored gelatin  
1¼ cups Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels, reserved from  
12-oz. pkg.  
1 measuring tablespoon sugar  
½ measuring teaspoon  
vanilla extract  
¼ measuring teaspoon nutmeg  
1 egg yolk  
⅔ cup heavy cream

Cake: Preheat oven to 375°F.

Melt over hot (not boiling) water, ½ cup morsels; stir until smooth. Set aside. Combine flour, baking powder and salt. Beat together egg yolks and vanilla until thick (5 minutes). Gradually add ¼ cup sugar, beating until sugar dissolves. Gradually add melted morsels; beat

well. Beat egg whites until soft peaks form. Gradually add remaining ¼ cup sugar; beat until stiff peaks form. Fold in chocolate mixture. Sprinkle with flour mixture; fold in. Spread evenly in greased and floured 15x10x1-inch pan. Bake at: 375°F. Time: 12-15 minutes. Loosen cake; invert onto towel sprinkled with confectioners' sugar. Roll up cake (with towel), starting from short side. Cool, seam side down. Unroll; spread evenly with Filling. Roll up (without towel). Sprinkle with confectioners' sugar. Top with Chocolate Leaves. Chill. Makes: 10 servings.

Chocolate-Nutmeg Filling: In blender container, combine 3 measuring tablespoons cold water and the gelatin; let stand 2 minutes. Add ⅓ cup boiling water. Cover; blend on high speed until gelatin dissolves. Add 1¼ cups morsels, sugar, vanilla and nutmeg. Cover; blend until smooth. With blender on low speed, add the egg yolk and cream. Add ½ cup ice cubes (about 3); blend until mixture begins to thicken and ice cubes melt. Transfer to bowl; place in ice bath until mixture mounds (15 minutes).

Chocolate Leaves: Melt over hot (not boiling) water, the remaining ¼ cup morsels. With small spatula, coat underside of a dry mint leaf or silk leaf with chocolate. Wipe off front of leaf. Place on waxed paper-lined cookie sheet; freeze until firm. Peel leaf off chocolate leaf.





# Beyond pumpkin pie

## Brownie Baked Alaska

*An exciting variation of a classic that's sure to impress your guests—*

Preparation time: 1 hour

Ice Cream:

- One 12-oz. pkg. (2 cups)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels, divided
- 2½ pints chocolate ice  
cream, softened
- 1 pint vanilla ice  
cream, softened
- One 10-oz. pkg. frozen  
red raspberries, thawed

Brownie:

- ½ cup Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels, reserved from  
12-oz. pkg.
- ½ cup sugar
- ¼ cup butter, softened
- 1 egg, beaten
- 1 measuring teaspoon  
vanilla extract
- ¾ cup all-purpose flour
- 1 measuring teaspoon  
baking powder
- ½ cup milk
- ½ cup chopped walnuts

Meringue:

- 3 egg whites
- 1 measuring teaspoon  
vanilla extract
- ¼ measuring teaspoon cream  
of tartar
- ⅓ cup sugar

Ice Cream: Finely chop 1½ cups of the morsels; stir into chocolate ice cream. Line a chilled 1½-quart bowl

with plastic wrap. Spread chocolate ice cream mixture around sides and to top of bowl. Cover; freeze 30 minutes. Combine vanilla ice cream and *undrained* raspberries; mix well. Spoon into center of ice cream-lined bowl. Cover; freeze 5 hours.

Brownie: Preheat oven to 350°F. Melt ½ cup morsels over hot (not boiling) water; stir until smooth. Remove from heat. Beat sugar and butter until fluffy. Beat in egg, vanilla and melted morsels. Combine flour and baking powder; stir into beaten mixture alternately with milk. Stir in walnuts. Pour into greased and floured 8-inch round cake pan. Bake at: 350°F. Time: 30 minutes. Cool 10 minutes. Remove from pan. Cool completely. Place on large sheet of foil. Uncover ice cream mold; invert onto brownie. Remove plastic wrap. Bring foil up around brownie/ice cream; seal. Freeze. Unwrap brownie/ice cream; transfer to ungreased cookie sheet, brownie side down. Spread with Meringue, sealing to cookie sheet all around. Swirl to make peaks. Place oven rack in lowest position. Bake at: 500°F. Time: 3 minutes or until golden. Let stand at room temperature 5 minutes. Carefully transfer to serving plate. Serve immediately. Makes: 12 servings.

Meringue: Preheat oven to 500°F. Beat together egg whites, vanilla and cream of tartar until soft peaks form. Gradually add sugar, beating until stiff peaks form.

## Double Chocolate Cheesecake

*A show-stopping chocolate cheesecake—*

Preparation time: 40 minutes

Crumb Crust:

- 1¼ cups graham cracker crumbs
- 6 measuring tablespoons  
butter, melted

¼ cup sugar

Chocolate Filling:

- One 12-oz. pkg. (2 cups)  
Nestlé Little Bits, divided
- Two 8-oz. pkgs. cream cheese,  
softened
- ¾ cup sugar
- ½ cup sour cream
- 1 measuring tablespoon  
vanilla extract
- 4 eggs

**Crust:** Wrap entire outside and bottom of a greased 9-inch springform pan with foil. Combine crumbs, butter and sugar; mix well. Pat firmly onto bottom and 1¼ inches up sides of springform pan.

**Filling:** Preheat oven to 325°F. Melt over hot (not boiling) water, 1 cup of the Little Bits; stir until smooth. Set aside. Beat together cream cheese and sugar until fluffy. Stir in sour cream and vanilla. Add eggs, one at a time, beating well after each addition. Stir in melted Little Bits. Pour *half* the batter into prepared pan; sprinkle with ½ cup Little Bits. Repeat layers, ending with remaining ½ cup Little Bits. Place pan in shallow pan filled with 1 inch water. Bake at: 325°F. Time: 1 hour. Cool; loosen sides of pan. Chill. Makes: 16 servings.

## Tiny Chocolate Soufflés

*Tender, moist, full of chocolate flavor and ready in a snap—*

Preparation time: about 15 minutes

- One 6-oz. pkg. (1 cup)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels

- 4 eggs
- 1 egg white
- ⅓ cup milk
- ¼ cup sugar
- One 8-oz. pkg. cream cheese,  
cubed
- Confectioners' sugar

Preheat oven to 375°F. Melt morsels over hot (not boiling) water, stirring until smooth; remove from heat. In blender container or food processor bowl, combine eggs, egg white, milk and sugar. Cover; blend or process until smooth. With blender or processor running, add cream cheese cubes with blender lid slightly ajar or through the processor feed tube. Cover; blend or process until smooth. Add melted morsels. Cover; blend just to combine. Pour into six ungreased 6-ounce soufflé dishes or custard cups. Bake at: 375°F. Time: 40 minutes or until knife inserted near centers comes out clean. Lightly sift confectioners' sugar over tops of soufflés; serve immediately. Makes: 6 servings.



# Every day's a holiday

Winter's first snowfall, a new kitten, a  
springtime rainbow—all celebrations of life.  
Remember the day with a homemade treat  
like *Chocolate Swirl Cake* (page 12).



## Chocolate Swirl Cake

*Pictured on pages 10 and 11—*

Preparation time: 1 hour

Cake:

- One 12-oz. pkg. (2 cups)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels, divided
- 3 measuring tablespoons water
- 2½ cups all-purpose flour
- 1 measuring tablespoon  
baking powder
- 1 measuring teaspoon salt
- 1½ cups sugar
- 1 cup butter, softened
- 1 measuring teaspoon  
vanilla extract
- 4 eggs
- 1 cup milk

Glaze:

- ½ cup Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels, reserved from  
12-oz. pkg.
- 1 to 1½ cups sifted  
confectioners' sugar

**Cake:** Preheat oven to 350°F. Combine over hot (not boiling) water, 1½ cups morsels and water; stir until smooth. Combine flour, baking powder and salt. Beat sugar, butter and vanilla. Beat in eggs, one at a time. Add flour mixture alternately with milk; mix well. Pour one-third the batter into well-greased and floured 10-inch tube pan (not fluted pan). Spread with half the morsel mixture. Repeat layers. Swirl batter. Bake at: 350°F. Time: 60-70 minutes. Cool 15-20

minutes. Remove from pan; cool. Spoon Glaze over cake. Top with pecan halves. Let stand 15 minutes. Makes: one 10-inch cake.

**Glaze:** Combine over hot (not boiling) water, ½ cup morsels and ¼ cup water; stir until smooth. Stir in confectioners' sugar.

## Peanut Butter Balls

*An easy peanut butter fudge—*

Preparation time: about 25 minutes

- One 12-oz. pkg. (2 cups) Nestlé  
Peanut Butter Morsels
- ½ cup evaporated milk
- ¼ cup butter
- 2 eggs, beaten slightly
- 2 cups sifted  
confectioners' sugar
- 1 measuring teaspoon  
vanilla extract
- One 3½-oz. can (1½ cups) flaked  
coconut, divided
- 1 cup chopped peanuts, divided

Combine over hot (not boiling) water, morsels, milk and butter; stir until smooth. Stir in eggs; cook and stir 2 minutes. Blend in sugar and vanilla. Stir in ¾ cup coconut and ½ cup peanuts; transfer to bowl. Chill 2 hours. Using 1 rounded teaspoonful for each, shape into balls. Combine remaining coconut and peanuts; roll balls in mixture to coat. Place on waxed paper-lined cookie sheets. Chill 1 hour. Makes: 40 candies.

## Fudge Ribbon Cake

*A sweet surprise waits inside—*

Preparation time: 35 minutes

Ribbon Layer:

- One 8-oz. pkg. cream cheese,  
softened
- ¼ cup sugar
- 2 measuring tablespoons butter
- 1 measuring tablespoon  
cornstarch
- 1 egg
- 2 measuring tablespoons milk
- ½ measuring teaspoon  
vanilla extract

Fudge Cake:

- 2 cups all-purpose flour
- 1 measuring teaspoon  
baking powder
- ½ measuring teaspoon  
baking soda
- 2 cups sugar
- ½ cup butter, softened
- 1 measuring teaspoon  
vanilla extract
- 2 eggs
- 1½ cups milk
- 4 envelopes (4-oz.)  
Nestlé Choco-Bake  
Unsweetened Baking  
Chocolate Flavor

Fudge Icing:

- ¼ cup milk
- ¼ cup butter
- 2 envelopes (2-oz.)  
Nestlé Choco-Bake  
Unsweetened Baking  
Chocolate Flavor
- 1 measuring teaspoon  
vanilla extract
- 2½ cups sifted  
confectioners' sugar

Ribbon Layer: Preheat oven to 350°F. In small bowl, combine cream cheese, sugar, butter and cornstarch; beat until creamy. Add egg, milk and vanilla; beat until well blended and smooth. Set aside.

Cake: In small bowl, combine flour, baking powder and soda; set aside. In large bowl, combine sugar, butter and vanilla; mix well. Beat in eggs. Alternately add flour mixture with milk. Blend in Choco-Bake; mix well. Pour *half* the batter into greased and floured 13x9x2-inch baking pan. Spread Ribbon Layer evenly over top. Spoon remaining batter over top Ribbon Layer. Bake at: 350°F. Time: 55 to 60 minutes; cool completely. Spread evenly with Icing. Let stand 20 minutes. Chill to store. Makes: one 13x9x2-inch cake.

Icing: In large saucepan, heat milk and butter; bring just to a boil. Remove from heat; stir in Choco-Bake and vanilla. Gradually beat in confectioners' sugar until smooth.

## *Frozen Peanut Butter Cream*

*An ice cream made simple—*

**Preparation time: 1 hour**

**One 12-oz. pkg. (2 cups) Nestlé**

**Peanut Butter Morsels**

**4 egg yolks, beaten**

**1½ cups sugar**

**1 cup milk**

**1 cup light cream or  
half and half**

**1 measuring teaspoon  
vanilla extract**

**2 cups heavy cream**

Finely chop morsels; set aside. In heavy gauge saucepan, combine egg yolks, sugar, milk and light cream. Cook and stir over medium heat until thickened and bubbly. Place pan in ice bath; stir until cold. Stir in morsels and vanilla. Whip heavy cream until soft peaks form. Gradually fold in morsel mixture. Turn into 13x9x2-inch pan; cover tightly. Freeze 2 hours; stir. Freeze until firm. Makes: 2 quarts.

**Chocolate-Almond Freeze:**

Prepare Frozen Peanut Butter

Cream, *except* stir 4 envelopes (4-oz.)

Nestlé Choco-Bake Unsweetened Baking

Chocolate Flavor into egg mixture

before cooling. Substitute 1 cup

chopped toasted almonds for morsels.

**Frozen Mocha Dessert:** Prepare

Frozen Peanut Butter Cream, *except*

stir 2 measuring tablespoons Nescafé®

Classic Blend® Instant Coffee into egg

mixture before cooling. Substitute

one 12-oz. pkg. (2 cups) Nestlé Little Bits

for Peanut Butter Morsels.

## *Satiny Fudge Sauce*

*Rich, fudgy, smooth and simple—*

**Preparation time: 5 minutes**

**One 12-oz. pkg. (2 cups)**

**Nestlé Toll House**

**Semi-Sweet Chocolate**

**Morsels**

**½ cup butter**

**2 cups miniature marshmallows**

**¾ cup milk**

Combine over hot (not boiling) water, the morsels and butter, stirring until morsels melt and mixture is smooth. Stir in marshmallows and milk until marshmallows melt and mixture is smooth. Serve *warm* over ice cream, pound or angel cake, or as a dipping sauce for fresh fruit pieces. Cover and store in refrigerator. Reheat over hot (not boiling) water before using *OR* microwave on High about 1 minute for every 1 cup of sauce. Makes: 4 cups.





## Raisin-Peanut Butter Squares

Serve warm with vanilla ice cream—

Preparation time: 25 minutes

Raisin Filling:

$\frac{1}{3}$  cup sugar

4 measuring teaspoons  
cornstarch

One 15-oz. box ( $2\frac{1}{2}$  cups) raisins

Peanut Butter Cake:

One 12-oz. pkg. (2 cups) Nestlé  
Peanut Butter Morsels

$\frac{1}{4}$  cup butter

1 cup all-purpose flour

1 measuring teaspoon  
baking powder

$\frac{1}{2}$  measuring teaspoon salt

4 eggs

1 measuring teaspoon  
vanilla extract

1 cup sugar

$\frac{1}{3}$  cup milk

Filling: In saucepan, combine sugar and cornstarch. Add raisins and  $1\frac{1}{2}$  cups water. Cook and stir to thicken slightly (5 minutes); cool.

Cake: Preheat oven to  $350^{\circ}\text{F}$ . Combine over hot (not boiling) water, morsels and butter; stir until smooth. Combine flour, baking powder and salt. Beat eggs and vanilla. Gradually add sugar; beat until thick (5 minutes). Alternately add flour mixture with milk; stir in morsel mixture. Spoon  $\frac{2}{3}$  the batter into greased  $13\times 9\times 2$ -inch baking pan. Spread with Filling. Spoon remaining batter on top. Bake at:  $350^{\circ}\text{F}$ . Time: 40 minutes. Makes: 16 servings.

## Apple-Scotch Cookies

Big, chewy oatmeal cookies studded with  
butterscotch morsels and apple chunks—

Preparation time: 20 minutes

2 cups all-purpose flour

2 measuring teaspoons  
baking soda

1 measuring teaspoon cinnamon

$\frac{3}{4}$  measuring teaspoon salt

$1\frac{1}{4}$  cups firmly packed  
brown sugar

$\frac{3}{4}$  cup butter, softened

2 eggs

1 measuring teaspoon  
vanilla extract

One 12-oz. pkg. (2 cups) Nestlé  
Butterscotch Flavored  
Morsels

2 cups chopped apple

1 cup quick oats, uncooked

Preheat oven to  $350^{\circ}\text{F}$ . In small bowl, combine flour, soda, cinnamon and salt. In large bowl, combine brown sugar and butter; beat until fluffy. Beat in eggs and vanilla. Gradually beat in flour mixture. Stir in morsels, apple and oats. Using a rounded tablespoon for each cookie, drop dough onto lightly greased cookie sheets. Bake at:  $350^{\circ}\text{F}$ . Time: 10 to 12 minutes. Cool 1 minute; remove to wire racks. Cool completely. Makes:  $3\frac{1}{2}$  dozen 3-inch cookies.

## Choco-Nutty Treats

*Just right for a rainy day cheer-up—*

Preparation time: 20 minutes

One 3½-oz. can (1½ cups)  
shredded coconut

¾ cup graham cracker crumbs

½ cup sugar

¼ cup butter, melted

1 cup all-purpose flour

1 cup firmly packed

brown sugar

½ cup butter, softened

2 eggs

1 measuring teaspoon

vanilla extract

½ measuring teaspoon

baking soda

¼ measuring teaspoon salt

One 6-oz. pkg. (1 cup)

Nestlé Toll House

Semi-Sweet Chocolate

Morsels

½ cup chopped nuts

Preheat oven to 350°F. Combine coconut, crumbs, sugar and ¼ cup melted butter; beat at low speed until thoroughly blended (½ to 1 minute). Press onto bottom of a 13x9x2-inch baking pan; set aside. Combine flour, brown sugar, ½ cup butter, eggs, vanilla, baking soda and salt. Beat at low speed for 1 minute, scraping bowl constantly; beat on high speed for 3 minutes, scraping bowl occasionally. Stir in the morsels and nuts. Spread evenly over crust. Bake at: 350°F. Time: 30 to 40 minutes. Cool completely; cut into squares. Makes: 2 dozen 2-inch squares.

## Almond Toffee Bars

*Try an extra-rich version of these yummy bars. Use a 12-oz. pkg. (2 cups) Nestlé Toll House Semi-Sweet Chocolate Morsels instead of a 6-oz. pkg.—*

Preparation time: 30 minutes

Cookie:

1 cup butter, softened

1 cup sifted confectioners' sugar

2 cups all-purpose flour

One 6-oz. pkg. (1 cup)

Nestlé Toll House

Semi-Sweet Chocolate

Morsels

1½ cups sliced almonds, toasted

Brown Sugar Syrup:

⅓ cup butter

1 cup firmly packed

brown sugar

2 measuring tablespoons water

1½ measuring teaspoons

lemon juice

1½ measuring teaspoons

vanilla extract

Cookie: Preheat oven to 350°F. Beat together butter and confectioners' sugar until fluffy. Gradually beat in flour. Pat into ungreased 15x10x1-inch baking pan. Sprinkle with morsels. Bake at: 350°F. Time: 15 minutes. Sprinkle with almonds; drizzle evenly with *hot* Syrup. Bake at: 350°F. Time: 15 minutes. Cool slightly. Cut into bars. Makes: 48 bars.

Syrup: In saucepan, melt butter; add brown sugar, water and lemon juice. Bring to boil, stirring constantly. Remove from heat; stir in vanilla. Keep hot.

# Gifts from the heart

A smidgen of ribbon, a clever container and a selection of *Chocolate Sandwich Cookies* (page 20), *Peppermint Hearts* (page 21) and *Almond Fingers* (page 22). Wrap these with love to brighten a special someone's day.





## *Chocolate Sandwich Cookies*

*Package these in a charming container like that shown on pages 18 and 19—*

**Preparation time:** 35 minutes

**Cookies:**

- 2¼ cups all-purpose flour.
- ½ measuring teaspoon baking soda
- ½ measuring teaspoon salt
- 1 cup sugar
- ½ cup butter
- ½ cup vegetable shortening
- 1 egg
- 2 measuring tablespoons milk
- ½ measuring teaspoon vanilla extract

**One** 12-oz. pkg. (2 cups)

Nestlé Little Bits, divided

**Filling:**

- 1 cup Nestlé Little Bits, reserved from 12-oz. pkg.
- 3 measuring tablespoons butter
- 2½ cups sifted confectioners' sugar
- 3 to 4 measuring tablespoons milk
- ½ measuring teaspoon vanilla extract

**Cookies:** Combine flour, baking soda and salt. Beat together sugar, butter and shortening until fluffy. Beat in egg, milk and vanilla. Gradually add flour mixture; beat well. Stir in 1 cup of the Little Bits. Cover; chill 45 minutes. Shape into two 9-inch rolls. Wrap in plastic wrap; chill 6 hours. Preheat oven to 375°F. Cut dough into ¼-inch slices. Place 1 inch apart on ungreased cookie sheets. Bake at:

375°F. Time: 8 to 10 minutes. Cool 1 minute; remove to wire racks.

Cool. Spread rounded teaspoonfuls

Filling on half the cookies. Gently press remaining cookies on top.

Makes: 3 dozen.

**Filling:** Melt 1 cup Little Bits over hot (not boiling) water; cool. In small bowl, beat butter until fluffy. Gradually beat in half the confectioners' sugar. Beat in cooled Little Bits, milk and vanilla. Gradually beat in remaining confectioners' sugar.

## *Chocolate Melt-Aways*

*Easy-to-make sweet treats—*

**Preparation time:** 15 minutes

- 1 cup butter, softened
- ¼ cup sugar
- 1 measuring teaspoon vanilla extract
- 2 cups all-purpose flour
- ½ of a 12-oz. pkg. (1 cup) Nestlé Little Bits
- ½ cup ground nuts

Preheat oven to 325°F. Beat together butter, sugar and vanilla until fluffy. Gradually add flour; mix well. Stir in Little Bits and nuts. Using a rounded teaspoonful, shape dough into 1-inch balls. Place on ungreased cookie sheets. Bake at: 325°F. Time: 20 to 25 minutes. Cool on wire racks. Sprinkle with confectioners' sugar. Makes: 4½ dozen.

## Peppermint Hearts

*Pictured on pages 18 and 19—*

Preparation time: 1¼ hours

Cookies:

- 4½ cups all-purpose flour
- ¾ measuring teaspoon baking soda
- ½ measuring teaspoon salt
- ¾ cup butter
- ¾ cup vegetable shortening
- ¾ cup sugar
- ¾ cup firmly packed brown sugar
- 2 eggs
- ¼ cup milk
- 1½ measuring teaspoons peppermint extract

Filling:

- One 11½-oz. pkg. (2 cups) Nestlé Milk Chocolate Morsels, divided
- 2 measuring tablespoons vegetable shortening

Peppermint Icing:

- 1 cup sifted confectioner's sugar
- Few drops peppermint extract
- Few drops red food coloring
- Milk

Chocolate Drizzle

(recipe at right)

Cookies: Combine flour, soda and salt. Beat together butter, shortening, sugar and brown sugar until fluffy. Beat in eggs, milk and peppermint. Gradually beat in flour mixture. Divide dough into fourths. Cover; chill 1 hour. Preheat oven to 375°F. On lightly floured surface, roll each fourth to ¼-inch thickness.

Cut with 2½-inch heart-shaped cutter. Place *half* the cutouts on ungreased cookie sheets. Spread with teaspoonfuls Filling. Top with remaining cutouts; seal edges. Bake at: 375°F. Time: 10 minutes. Cool. Drizzle with Peppermint Icing and Chocolate Drizzle. Makes: 5 dozen.

Filling: Combine over hot (not boiling) water, 1¾ cups of the morsels and shortening; stir until smooth. Cool until thickens slightly.

Peppermint Icing: Combine confectioners' sugar, peppermint and food coloring. Stir in enough milk to make a thin icing.

Chocolate Drizzle: Combine over hot (not boiling) water, ¼ cup Nestlé Milk Chocolate Morsels, reserved from 11½-oz. pkg. and 2 measuring teaspoons vegetable shortening; stir until mixture is smooth.

## *Almond Fingers*

*Almond paste gives these tender cookies their distinctive flavor. Just a touch of ribbon, like that shown on pages 18 and 19, dresses them up for gift-giving—*

**Preparation time:** 45 minutes

**Cookies:**

- 2 cups all-purpose flour
- ½ measuring teaspoon salt
- ½ measuring teaspoon cinnamon
- ¾ cup butter, softened
- ¾ cup sugar
- 2 egg yolks
- ⅓ cup almond paste
- 1 measuring teaspoon vanilla extract
- Confectioners' sugar

**Chocolate Glaze:**

**One** 6-oz. pkg. (1 cup)

Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels

**Cookie:** Combine flour, salt and cinnamon. Beat together butter and sugar until fluffy; beat in egg yolks. Stir in almond paste and vanilla. Add flour mixture; mix well. Cover; chill 2 hours. Preheat oven to 350°F. Roll scant tablespoonfuls of dough into 2½-inch fingers. Place on greased cookie sheets. Bake at: 350°F. Time: 20 minutes. Remove to wire racks; cool completely. Dip one end of cookies in Chocolate Glaze; place on waxed paper. Chill 10 to 15 minutes. Roll other end of cookies in confectioners' sugar. Makes: 3½ dozen cookies.

**Chocolate Glaze:** Melt morsels over hot (not boiling) water; cool.

## *Chocolate Nut Loaf*

*Brighten up this moist nut bread with a curly strip of orange rind—*

**Preparation time:** 25 minutes

- 2 cups all-purpose flour
- ¾ cup sugar
- 1 measuring teaspoon baking soda
- 1 measuring teaspoon salt
- ¼ measuring teaspoon nutmeg
- ½ of a 12-oz. pkg. (1 cup) Nestlé Little Bits
- ¾ cup chopped nuts
- 1 egg
- ½ cup buttermilk
- ½ cup orange juice
- ¼ cup butter, melted
- 1 measuring teaspoon grated orange rind
- 1 orange

Preheat oven to 350°F. In large bowl, combine flour, sugar, baking soda, salt and nutmeg. Stir in Little Bits and nuts. In small bowl, combine egg, buttermilk, orange juice, butter and grated orange rind; mix well. Make a well in flour mixture. Add egg mixture; stir just until flour mixture is moistened. Spoon into greased and floured 9x5x3-inch loaf pan. Bake at: 350°F. Time: 50 to 55 minutes or until wooden pick inserted near center comes out clean. Cool in pan 10 minutes. Remove from pan; cool on wire rack. Use a sharp knife or a lemon stripper to cut a continuous strip of orange rind from orange. Arrange on loaf. Makes: 1 loaf.





## Sacher Bites

*Stacks of apricot-filled chocolate cake—*

**Preparation time:** 40 minutes

- 1½ cups sugar
- ¾ cup butter, melted
- 3 envelopes (3-oz.)  
Nestlé Choco-Bake  
Unsweetened Baking  
Chocolate Flavor
- 1½ measuring teaspoons  
vanilla extract
- 3 eggs
- 1¼ cups all-purpose flour
- ¾ cup apricot preserves
- One 6-oz. pkg. (1 cup)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels
- 1 measuring tablespoon  
vegetable shortening

Preheat oven to 325°F. Combine sugar, butter, Choco-Bake and vanilla; mix well. Beat in eggs, one at a time. Gradually stir in flour. Turn into a greased 15x10x1-inch baking pan. Bake at: 325°F. Time: 20-25 minutes; cool. Place preserves in blender container; blend until smooth. Spread over cake; cut in half lengthwise, then in quarters crosswise; remove from pan. Make 4 stacks, 2 layers each, preserves side up; trim edges. Cut each stack into 1x1½-inch bars. Place on wire racks over waxed paper. Combine over hot (not boiling) water, the morsels and shortening; stir until smooth. Drizzle over bars. Chill. Makes: 3 dozen bars.

## Chocolate Cracklers

*Take to the teacher, leave for the mail carrier, or share at a cookie exchange—whatever the occasion, these perky cookies fill the bill—*

**Preparation time:** 20 minutes

- One 6-oz. pkg. (1 cup)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels
- 1 cup all-purpose flour
- ½ measuring teaspoon  
baking powder
- ½ measuring teaspoon salt
- 1 cup sugar
- ½ cup butter, softened
- 1½ measuring teaspoons  
vanilla extract
- 2 eggs
- 1½ cups chopped pecans  
Pecan halves (optional)

Preheat oven to 375°F. Melt morsels over hot (not boiling) water; remove from heat. In small bowl, combine flour, baking powder and salt. In large bowl, combine sugar, butter and vanilla; beat until creamy. Beat in melted morsels and eggs. Blend in flour mixture. Stir in chopped pecans. Using a level tablespoonful for each cookie, drop dough onto lightly greased cookie sheets. Place pecan halves in centers of cookies, if desired. Bake at: 375°F. Time: 10 to 12 minutes. Cool on wire racks. Makes: 4 dozen cookies.

## Brownie Petit Fours

*An elegant accompaniment to coffee—*

Preparation time: 25 minutes

Petit Fours:

- One 6-oz. pkg. (1 cup)
  - Nestlé Toll House
  - Semi-Sweet Chocolate
  - Morsels
- 2 measuring teaspoons
  - Nescafé® Classic Blend®
  - Instant Coffee
- 1/3 cup butter, softened
- 1 measuring tablespoon
  - coffee-flavored liqueur
- 1 measuring teaspoon
  - vanilla extract
- 4 eggs, separated
- 2/3 cup finely ground pecans
- 2 measuring tablespoons
  - all-purpose flour
- 1/4 measuring teaspoon
  - cream of tartar

Coffee Glaze:

- 1/2 cup butter
- 3 measuring tablespoons water
- 1 measuring tablespoon
  - Nescafé Classic Blend
  - Instant Coffee
- 2 measuring teaspoons
  - vanilla extract
- 3 cups sifted
  - confectioners' sugar

Petit Fours: Preheat oven to 350°F. Combine over hot (not boiling) water, morsels and Nescafé; stir until smooth. Remove from heat. In large bowl, combine butter, liqueur, vanilla and morsel mixture; mix well. Beat in egg yolks just until combined; *do not overbeat*.

Add pecans and flour. In small bowl, beat egg whites and cream of tartar until soft peaks form. Fold 1/4 cup of beaten whites into chocolate mixture. Gently fold into remaining chocolate mixture. Spread in greased and floured (bottom only) 8x8x2-inch baking pan. Bake at: 350°F. Time: 30 minutes. Cool 1 hour; remove from pan. Cool. Cut cake into 36 squares. Using a fork, hold squares over Glaze; spoon over to coat squares. Dry on wire racks. Chill until set. Decorate as desired. Makes: 3 dozen petit fours.

Glaze: In saucepan, combine butter, water and Nescafé. Heat until coffee dissolves and butter melts; remove from heat. Stir in vanilla. Gradually stir in confectioners' sugar; mix well.

## Ultimate Rocky Road

*No easier, richer confection exists—*

Preparation time: 10 minutes

- One 11 1/2-oz. pkg. (2 cups)
  - Nestlé Milk Chocolate
  - Morsels
- 2 1/4 cups miniature marshmallows
- 1/2 cup coarsely chopped nuts
- 1/4 cup sunflower seeds

Melt morsels over hot (not boiling) water; stir until smooth. Remove from heat. Stir in remaining ingredients. Spread in foil-lined 8x8x2-inch pan. Chill until firm. Cut into squares. Makes: about 1 pound.

# Grand finales

Sparkle, sophistication and a touch of class—the things that make a celebration an extravaganza. Adorn your table with stunning desserts such as *Chocolate Baumkuchen* (page 28).





## Chocolate Baumkuchen

*A stunning stack of paper-thin layers;  
pictured on pages 26 and 27—*

Preparation time: 1¾ hours

Cake:

- One 6-oz. pkg. (1 cup)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels, divided  
½ cup butter, softened  
¾ cup sugar, divided  
1 measuring teaspoon  
vanilla extract  
7 eggs, separated  
⅔ cup all-purpose flour  
3 measuring tablespoons  
cornstarch

Sour Cream Layer:

- ⅔ cup sour cream  
3 measuring tablespoons sugar  
½ measuring teaspoon  
lemon juice

Chocolate Sour Cream Frosting:

- ⅔ cup Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels, reserved from  
6-oz. pkg.  
3 measuring tablespoons butter  
⅓ cup sour cream  
¼ measuring teaspoon  
vanilla extract  
2 to 2½ cups sifted  
confectioners' sugar

Garnish:

Fresh strawberries, halved

Cake: Preheat broiler. Melt ⅓ cup morsels over hot (not boiling) water; cool. Beat together butter, ½ cup of the sugar and vanilla until fluffy. Add egg yolks, one at a time,

beating well after each. Combine flour and cornstarch; stir into butter mixture. Stir melted morsels into *half* the batter; set both portions aside. Beat egg whites until soft peaks form. Gradually add the remaining ¼ cup sugar; beat until stiff peaks form. Fold *half* the beaten whites into *each* portion of batter (batter may appear curdled). Spread scant ½ cup chocolate batter in bottom of greased 9-inch springform pan. (Batter is very thin.) Place pan under broiler so that batter is 5 inches from heat. Broil 1 to 2 minutes or until baked. Spread scant ½ cup plain batter over chocolate layer. Broil 1 to 2 minutes. Repeat, alternating chocolate and plain layers, making 10 layers in all. Spread top layer with Sour Cream Layer. Broil 1 minute. Cool 15 minutes. Remove sides of pan; cool completely. Frost sides of cake with *two-thirds* of the Frosting. Arrange strawberries around edge of cake and in center. Pipe remaining Frosting between strawberries. Chill. Makes: 16 servings.

Sour Cream Layer: Combine sour cream, sugar and lemon juice.

Chocolate Sour Cream Frosting: Combine over hot (not boiling) water, the ⅔ cup morsels and butter; stir until smooth. Transfer to small bowl; cool 10 minutes. Stir in sour cream and vanilla. Gradually add confectioners' sugar, beating until frosting is smooth and of spreading consistency.

## Butter Rum Cheesecake

*An extraordinary cheesecake—*

Preparation time: 50 minutes

Crust:

- 1½ cups graham cracker crumbs
- ½ cup butter, melted
- ¼ cup sugar

Filling:

- One 12-oz. pkg. (2 cups) Nestlé Butterscotch Flavored Morsels
- Two 8-oz. pkgs. cream cheese, softened
- ¼ cup sugar
- ¼ measuring teaspoon salt
- 3 eggs
- 3 cups sour cream
- ⅓ cup light rum
- ¼ cup milk

Crust: Preheat oven to 375°F. Combine all Crust ingredients; mix well. Press onto bottom and 1¼ inches up sides of 10-inch springform pan. Bake at: 375°F. Time: 6 to 8 minutes. Cool.

Filling: Melt morsels over hot (not boiling) water; stir until smooth. Cool 30 minutes. Beat together cream cheese, sugar, salt and cooled morsels until smooth. Add eggs; beat on low speed just until combined. *Do not overbeat.* Add sour cream, rum and milk; stir just until combined. Pour into Crust. Bake at: 375°F. Time: 45 minutes. Cool 15 minutes. Loosen sides of cake from pan. Cool 30 minutes; remove sides of pan. Chill 4 to 5 hours. Makes: 16 servings.

## Mocha Almond Torte

*Top with fresh raspberries as featured on the cover—*

Preparation time: 1½ hours

Nut Cake:

- 10 eggs, separated
- 2½ cups sifted confectioners' sugar
- 1 measuring tablespoon Nescafé® Classic Blend® Instant Coffee

- 2½ cups ground almonds

Mocha Frosting:

- 2 measuring teaspoons Nescafé Classic Blend Instant Coffee
- One 12-oz. pkg. (2 cups) Nestlé Toll House Semi-Sweet Chocolate Morsels
- 1 cup sweet butter, softened
- 2 eggs, beaten

Cake: Preheat oven to 350°F. Grease 15x10x1-inch baking pan. Line with waxed paper; grease paper. Beat yolks, confectioners' sugar and Nescafé until fluffy. Beat whites until stiff peaks form; fold in almonds and yolk mixture. Pour into pan. Bake at: 350°F. Time: 30 minutes. Invert cake. Remove paper; cool. Trim; cut lengthwise into thirds. Fill, frost and pipe with Frosting; chill. Makes: 12 servings.

Frosting: Dissolve Nescafé in 2 measuring teaspoons boiling water. Melt morsels over hot (not boiling) water; stir until smooth; set aside. Beat butter and eggs until creamy; beat in coffee and morsels.

## Mocha Mousse Cups

*Sweet and chocolaty. Serve with sugar-dipped grapes and espresso—*

Preparation time: 1 hour

Chocolate Cups:

- One 12-oz. pkg. (2 cups)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels  
2 measuring tablespoons  
vegetable shortening

Mocha Mousse:

- One 6-oz. pkg. (1 cup)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels  
 $\frac{1}{2}$  cup sugar, divided  
2 measuring tablespoons water  
2 measuring tablespoons brandy  
2 measuring teaspoons  
Nescafé® Classic Blend®  
Instant Coffee  
2 egg yolks, beaten  
3 egg whites  
 $\frac{3}{4}$  cup heavy cream  
 $1\frac{1}{2}$  measuring teaspoons  
vanilla extract

Garnish:

Chocolate Curls  
(recipe at right)

Chocolate Cups: Combine over hot (not boiling) water, morsels and shortening; stir until smooth. Remove from heat; keep over hot water. Spoon a rounded tablespoon of mixture into each of 12 foil bake cups. Rotate gently, using rubber spatula to coat sides with chocolate. Place in muffin pan. Chill until firm (1 hour). Remove from pan; peel off bake cups. Place chocolate cups

on cookie sheet. Chill.

Mousse: Combine over hot (not boiling) water, morsels,  $\frac{1}{4}$  cup of sugar, water, brandy and Nescafé; stir until smooth. Remove from heat. In large bowl, gradually beat hot mixture into egg yolks until smooth. Place in ice bath 10 to 15 minutes or until mixture mounds from a spoon, stirring constantly. Remove from ice bath; set aside. In large bowl, beat egg whites until soft peaks form. Gradually add remaining  $\frac{1}{4}$  cup sugar, beating until stiff peaks form. In small chilled bowl, beat cream and vanilla until stiff peaks form. Fold small amount of egg white mixture into chocolate mixture; fold in remaining egg white mixture and whipped cream. Spoon or pipe about  $\frac{1}{3}$  cup mixture into each chilled Cup. Chill several hours. Garnish with Chocolate Curls. Makes: 12 generous servings.

Chocolate Curls: Combine over hot (not boiling) water, one 12-oz. pkg. Nestlé Toll House Semi-Sweet Chocolate Morsels and  $\frac{1}{4}$  cup vegetable shortening; stir until smooth. Pour into foil-lined 9x5x3-inch loaf pan. Chill until firm (about 2 hours). Remove foil from chocolate block. Make curls using vegetable peeler, cheese plane, lemon zester or butter curler.\* Place on cookie sheet; chill until ready to serve. Makes:  $1\frac{1}{4}$  cups melted chocolate.

\*Note: If chocolate appears too brittle to curl, let stand at room temperature 30 minutes before making chocolate curls.





## Midnight Torte

*A luscious chocolate-on-chocolate torte for the experienced home baker—*

Preparation time: 1 hour

Chocolate Cake:

One 6-oz. pkg. (1 cup)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels

1¼ cups water, divided  
2¼ cups all-purpose flour  
1 measuring teaspoon  
baking soda

¾ measuring teaspoon salt

1½ cups sugar

¾ cup butter, softened

1 measuring teaspoon  
vanilla extract

3 eggs  
Chocolate Curls  
(recipe on page 30)

Fudge Filling:

One 6-oz. pkg. (1 cup)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels

3 measuring tablespoons butter

⅓ cup milk

1 measuring teaspoon  
vanilla extract

¼ measuring teaspoon salt

3 cups sifted  
confectioners' sugar

Chocolate Glaze:

One 6-oz. pkg. (1 cup)  
Nestlé Toll House  
Semi-Sweet Chocolate  
Morsels

½ cup heavy cream

2 measuring teaspoons  
Nescafé® Classic Blend®  
Instant Coffee

½ measuring teaspoon  
vanilla extract

**Cake:** Preheat oven to 375°F. Combine over hot (not boiling) water, morsels and ¼ cup of water; stir until smooth. Remove from heat. Combine flour, baking soda and salt; set aside. Beat together sugar, butter and vanilla until fluffy. Add eggs, one at a time, beating well after each. Stir in morsel mixture. Gradually stir in flour mixture alternately with remaining 1 cup water. Pour into two greased and floured 9-inch round cake pans. Bake at: 375°F. Time: 30 to 35 minutes. Cool 10 minutes; remove from pans. Cool completely on wire racks. Split cooled layers in half horizontally; fill layers with Filling. Spread Glaze over top and sides of torte; allow to set (10 minutes). Garnish with Chocolate Curls. Makes: 12 servings.

**Filling:** Combine over hot (not boiling) water, morsels and butter; stir until morsels melt and mixture is smooth. Remove from heat. Stir in milk, vanilla and salt; transfer to small bowl. Gradually beat in confectioners' sugar until creamy.

**Glaze:** Combine over hot (not boiling) water, morsels, cream and Nescafé; stir until morsels melt and mixture is smooth. Transfer to small bowl; stir in vanilla. Place in ice bath, stirring occasionally, 15 to 20 minutes or until thickens slightly.

## Petit Puffs

*Dainty and light—just right for  
springtime garden parties—*

Preparation time: 1¼ hours

Cream Puffs:

- 1 cup water
- ½ cup butter
- 1 cup all-purpose flour
- ¼ measuring teaspoon salt
- 4 eggs, beaten
- 1½ measuring tablespoons sugar
- 1 measuring tablespoon  
vanilla extract
- ½ measuring teaspoon  
grated lemon rind

Ricotta Filling:

- One 15-oz. container  
(2 cups) ricotta cheese
- ¼ cup plus 2 measuring  
tablespoons sugar
- 2 measuring tablespoons  
orange-flavored liqueur\*
- 1 measuring teaspoon  
lemon extract
- 1 cup heavy cream
- ½ of a 12-oz. pkg. (1 cup)  
Nestlé Little Bits

Puffs: Preheat oven to 400°F. In saucepan, combine water and butter. Bring *just to a boil*; remove from heat. Add flour and salt all at once; beat vigorously with wooden spoon. Return to heat. Cook and stir until mixture forms a ball. Remove from heat; cool slightly. By hand, beat in eggs, one at a time, beating until smooth after each. Stir in sugar, vanilla and lemon rind.

Drop dough by rounded tablespoonfuls onto greased cookie sheets. Bake at: 400°F. Time: 10 minutes. Reduce temperature to 350°F. Bake at: 350°F. Time: 20 minutes. Split immediately; remove soft dough inside. Cool completely. Fill with Ricotta Filling. Makes: 15 cream puffs.

Filling: Beat together ricotta, sugar, liqueur\* and lemon extract until smooth. Whip cream until soft peaks form. Fold into ricotta mixture with Little Bits.

\*Substitute 1½ measuring teaspoons grated lemon rind plus 1 measuring tablespoon lemon extract for the liqueur, if desired.

## Coffee Ice Cream Supreme

*Easy yet elegant in crystal stemware—*

Preparation time: 20 minutes

- 2 quarts coffee ice cream
- One 11½ oz. pkg. (2 cups)  
Nestlé Milk Chocolate  
Morsels, coarsely chopped
- ½ cup orange- or almond-  
flavored liqueur
- 2 measuring teaspoons  
grated orange rind

In chilled bowl, stir ice cream to soften. Stir in remaining ingredients. Cover; freeze several hours or until firm. Makes: 2 quarts.



## *Brunch for all seasons*

Take the chill off a winter day or delight in a sunny morning. *Chocolate & Cherry Braid* (page 36) and steaming hot coffee—just one of the perfect combinations in this chapter.



# Brunch for all seasons

## Chocolate & Cherry Braid

*Make today to serve tomorrow—*

Preparation time: 1 hour

2¼ to 2¾ cups all-purpose flour, divided

2 pkgs. active dry yeast

⅔ cup milk

¼ cup sugar

2 measuring tablespoons butter

½ measuring teaspoon salt

1 egg

½ cup maraschino cherries

One 6-oz. pkg. (1 cup)

Nestlé Toll House

Semi-Sweet Chocolate

Morsels

1 egg yolk, beaten

Icing (recipe below)

In large bowl, combine 1 cup of flour and the yeast. In saucepan, cook and stir milk, sugar, butter and salt until butter almost melts (115-120°F.). Add to flour mixture with egg; beat at high speed 3 minutes. Cut cherries in half; stir into batter with morsels and as much remaining flour as you can. On lightly floured surface, knead in remaining flour to make a moderately stiff dough that is smooth and elastic; divide into thirds. Cover; let rest 10 minutes. Roll thirds into 18-inch ropes. Braid loosely. Tuck ends under. Place on greased cookie sheet. Cover; chill overnight. Let stand on counter 1 hour. Preheat oven to 350°F. Brush braid with egg yolk. Bake at: 350°F. Time: 30 to 35 minutes. Cool. Drizzle with Icing. Makes: 1 braid.

Icing: In small bowl, combine ½ cup sifted confectioners' sugar, ¼

measuring teaspoon vanilla extract and enough milk to make a thin icing.

## Hot Chocolate Soufflé

*Top with sweetened whipped cream—*

Preparation Time: 30 minutes

Butter

2 measuring tablespoons finely chopped almonds, toasted

3 measuring tablespoons butter

3 measuring tablespoons all-purpose flour

1 cup milk

One 6-oz. pkg. (1 cup)

Nestlé Toll House

Semi-Sweet Chocolate

Morsels

4 eggs, separated

¼ cup almond-flavored liqueur

1 measuring teaspoon vanilla extract

Preheat oven to 350°F. Butter 6-cup soufflé dish; coat with almonds. In saucepan, melt 3 tablespoons butter. Blend in flour. Gradually stir in milk. Cook and stir until mixture thickens. Stir in morsels. Transfer to large bowl; cool 10 minutes. Beat in yolks, liqueur and vanilla. In small bowl, beat whites until stiff peaks form. Stir ½ cup whites into chocolate mixture. Fold in remaining whites. Pour into prepared dish. Bake at: 350°F. Time: 40-45 minutes or until knife inserted near center comes out clean. Makes: 6-8 servings.

## Butterscotch Coffee Cake

*Wonderful to wake up to—*

Preparation time: 30 minutes

Cake:

- One 12-oz. pkg. (2 cups) Nestlé  
Butterscotch Flavored  
Morsels
- Two 3-oz. pkgs. cream  
cheese, softened
- 2 measuring tablespoons milk
- 3 cups all-purpose flour
- $\frac{3}{4}$  cup sugar
- 1 measuring teaspoon  
baking soda
- 1 measuring teaspoon  
baking powder
- 1 cup butter
- 2 eggs, slightly beaten
- 1 cup buttermilk
- 1 measuring teaspoon  
vanilla extract

Crumb Topping:

- $\frac{1}{2}$  cup all-purpose flour
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  cup butter
- $\frac{1}{2}$  cup chopped pecans

Cake: Preheat oven to 350°F. Melt morsels over hot (not boiling) water; cool. Combine cream cheese and milk. Stir in morsels; set aside. Combine flour, sugar, soda and baking powder. Cut in butter until mixture resembles fine crumbs. Combine eggs, buttermilk and vanilla; stir into flour mixture just to moisten. Spread *half* the batter in greased 13x9x2-inch pan. Spread with morsel mixture. Spoon remaining batter over top filling.

Sprinkle with Topping. Bake at: 350°F. Time: 40-45 minutes.

Makes: one 13x9x2-inch cake.

Topping: In small bowl, combine flour and sugar; cut in butter until mixture resembles fine crumbs. Stir in pecans.

## Lemon Chocolate Muffins

*Freeze extras for another morning—*

Preparation time: 15 minutes

- 2 lemons
- 4 cups biscuit mix
- $\frac{2}{3}$  cup sugar
- Milk
- 2 eggs, beaten
- 2 measuring tablespoons  
butter, softened
- One 12-oz. pkg. (2 cups)  
Nestlé Little Bits
- $\frac{1}{4}$  cup butter, melted
- $\frac{1}{2}$  cup sugar

Preheat oven to 400°F. Grate lemon rind to make *1 measuring tablespoon*. Combine biscuit mix,  $\frac{2}{3}$  cup sugar and grated lemon rind. Squeeze lemons; add milk to make  $1\frac{1}{3}$  cups liquid. Stir milk mixture, eggs and 2 tablespoons softened butter into biscuit mixture; mix well. Stir in Little Bits. Fill greased muffin pans  $\frac{2}{3}$  full. Bake at: 400°F. Time: 20 minutes. Dip warm muffin tops in  $\frac{1}{4}$  cup melted butter and  $\frac{1}{2}$  cup sugar. Makes: 2 dozen muffins.

## Chocolate-Orange Croissants

*Deserving of your finest china, linens and silver; well worth the challenge—*

Preparation time: 1½ hours

Croissants:

- 1½ cups butter, softened
- 4 to 4½ cups all-purpose flour, divided
- 2 pkgs. active dry yeast
- ½ cup warm water (110° to 115°)
- ¾ cup milk
- 2 envelopes (2-oz.) Nestlé Choco-Bake Unsweetened Baking Chocolate Flavor
- ¼ cup sugar
- 1 measuring teaspoon salt
- 1 egg
- 1 egg yolk
- 1 measuring tablespoon milk
- Sifted confectioners' sugar

Chocolate-Orange Filling:

- 1 cup sugar
- 3 measuring tablespoons cornstarch
- ¼ measuring teaspoon salt
- 3 envelopes (3-oz.) Nestlé Choco-Bake Unsweetened Baking Chocolate Flavor
- 1½ cups milk
- ½ measuring teaspoon grated orange rind

Croissants: Beat together butter and ⅓ cup of flour. Roll between 2 sheets waxed paper to a 12x6-inch rectangle. Chill 1 hour. Dissolve yeast in water. In saucepan, combine ¾ cup milk, Choco-Bake,

sugar and salt; heat until sugar dissolves. Cool. Turn into large bowl. Add dissolved yeast and egg; beat well. Beat in 2 cups flour. By hand, stir in as much remaining flour as you can. On lightly floured surface, knead in enough remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes). Cover; let rest 10 minutes. Roll into a 14-inch square. Place chilled butter on half the dough; fold other half over top. Seal edges. Roll into a 21x12-inch rectangle. Fold into thirds; seal edges. Chill 30 minutes. Repeat rolling, folding and chilling steps twice more. After last chilling, fold dough into thirds, forming a 12x7-inch rectangle. Chill several hours. Cut dough crosswise into fourths. Roll each fourth into 12-inch circle; cut each circle into 8 wedges. Place 1 tablespoonful Filling at base of each wedge. Roll up loosely, starting at base. Place point down on ungreased cookie sheets. Cover; let rise until nearly doubled (45 to 60 minutes). Combine egg yolk and 1 tablespoon milk; brush over Croissants. Bake at: 375°F. Time: 12 minutes. Cool on wire racks. Sprinkle with confectioners' sugar. Makes: 32 croissants.

Filling: In saucepan, combine sugar, cornstarch and salt. Stir in Choco-Bake, milk and orange rind. Cook, stirring constantly, until mixture thickens and bubbles; cook 2 minutes more. Cool slightly.





# *Brunch for all seasons*

## *Peanut Butter Swirl Coffee Cake*

*A no-knead yeast bread that's just right  
for a summertime patio brunch—*

Preparation time: 1 hour

Cake:

- 4 to 4¼ cups all-purpose flour, divided
- 2 pkgs. active dry yeast
- ¾ cup sugar
- ½ cup butter
- ½ cup water
- ⅓ cup milk
- 1 measuring teaspoon salt
- 2 eggs

Swirl Filling:

- One 12-oz. pkg. (2 cups)  
Nestlé Peanut Butter  
Morsels, divided
- ½ cup evaporated milk
- 2 measuring tablespoons sugar
- 1 measuring teaspoon cinnamon

Streusel Topping:

- ¼ cup all-purpose flour
- ¼ cup sugar
- 1 measuring teaspoon cinnamon
- ¼ cup butter
- ½ cup Nestlé Peanut Butter  
Morsels, reserved from  
12-oz. pkg.

Cake: In large bowl, combine 1½ cups of the flour and the yeast; set aside. In medium saucepan, heat sugar, butter, water, milk and salt until butter almost melts; stir constantly. Add to flour mixture with eggs; mix well. By hand, stir in remaining flour to make a moderately soft dough. Place in

greased bowl; turn once. Cover; let rise until doubled in bulk (about 2 hours). Punch down; turn out onto lightly floured surface. Cover; let rest 10 minutes. Roll dough to 18x10-inch rectangle; spread with Filling. Roll up, jelly roll style, starting with long side; join ends. Place in greased 10-inch tube pan. Sprinkle with Topping. Cover; let rise until doubled in bulk (about 1¼ hours). Bake at: 350°F. Time: 30 minutes. Cover with foil; bake 15 to 20 minutes more. Cool 15 minutes; remove from pan. Makes: one 10-inch cake.

Filling: Combine over hot (not boiling) water, 1½ cups of the morsels, evaporated milk, sugar and cinnamon. Cook and stir until morsels melt and mixture is smooth.

Topping: Combine flour, sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Stir in ½ cup morsels.

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